



Spinach Cheese Puff

Ingredients:

- 1 cup Feta cheese
- 1 cup Parmesan cheese
- 1 ½ Ricotta cheese
- ½ cup Goat cheese
(optional)
- 2 cups of chopped,
fresh or frozen Spinach
- 2 roll of Croissant
dough or 2 sheets of
Puff Pastry

How to:

1. Preheat oven to 400°F
2. Spray olive oil on a muffintin
(no sleeves)
3. Mix all the cheese first and then
add the chopped spinach. If using
frozen spinach, squeeze out the
excess moisture
4. Lay the squares of dough over
muffin tin spots
5. Use a spoon or ice cream scope
to scope dollops of the cheese and
spinach mixture onto the dough
square
6. Take the four corners of the
croissant dough square and pull
to the middle, pinch together
7. 20-30 mins or until golden on
top, time varies due to the differences
in ovens